

INSTRUCTIONS

SPIRALIZER



Ultimate 7-Blade

Your purchase comes with a 100% satisfaction guarantee from Spiralizer.

- *If you are not happy with the product for any reason, please contact us at support@spiralizer.us or call at 888-739-4172 with your feedback or questions, and we will do our best to make things right for you!*
- *We are here to help, so let us know any problem you have first before leaving a negative Amazon review, even if it has been months since you purchased the product!*
- *And if you love the product, why not leave a positive Amazon review for it via link: <https://www.amazon.com/review/create-review?ie=UTF8&asin=B075SLJ42S>*



Meet our spiralizer experts:

Jessica Moore



Dianne Stevens



Anna Lindon



Diane Baker

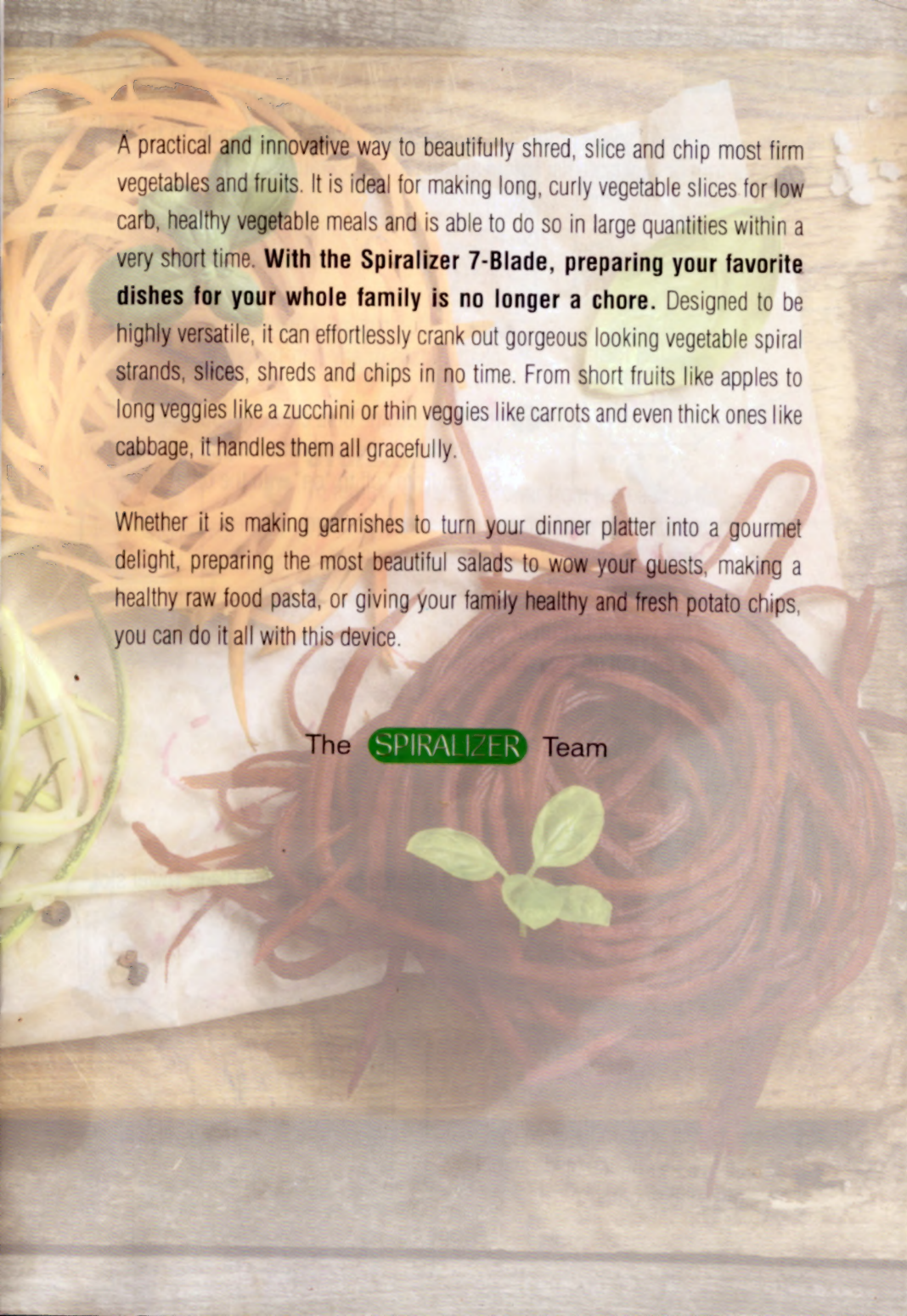


Mia Jones



**We are here to help so let us know....*

We are here to help, so let us know about any problems you MIGHT HAVE even if it has been months since you purchased the product! Most issues can be solved in less than few minutes. Spiralizer support is available via phone, email and chat.



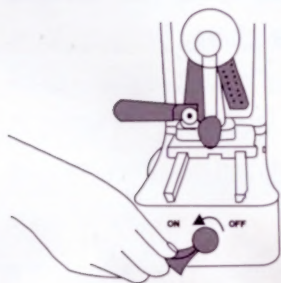
A practical and innovative way to beautifully shred, slice and chip most firm vegetables and fruits. It is ideal for making long, curly vegetable slices for low carb, healthy vegetable meals and is able to do so in large quantities within a very short time. **With the Spiralizer 7-Blade, preparing your favorite dishes for your whole family is no longer a chore.** Designed to be highly versatile, it can effortlessly crank out gorgeous looking vegetable spiral strands, slices, shreds and chips in no time. From short fruits like apples to long veggies like a zucchini or thin veggies like carrots and even thick ones like cabbage, it handles them all gracefully.

Whether it is making garnishes to turn your dinner platter into a gourmet delight, preparing the most beautiful salads to wow your guests, making a healthy raw food pasta, or giving your family healthy and fresh potato chips, you can do it all with this device.

The **SPIRALIZER** Team

Let's Get Started

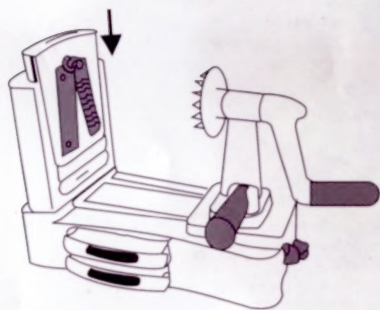
Use your Spiralizer to spiralize fruits and vegetables. Always remember to trim the ends of your fruit or vegetable flat before affixing to the Spiralizer.



*the suction cup will stick best onto granite, quartz, glass or any non-porous surfaces.

- 1 Put the machine on a clean, flat surface. Hold it with one hand, while flipping the Suction Switch from "off" to "on" with the other hand.

- 2 Take the vegetable/fruit of your choice and cut off the ends evenly.

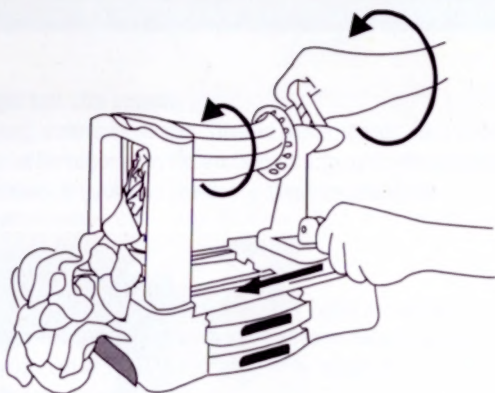


- 3 Insert a blade into the Blade Tower slot.

- 4 Place the flat ends in between the Circular Holder on the blade and the Spiked food holder.



- 5** With your left hand push Lower Handle forward while using the right hand to rotate the Crank Handle in a clockwise direction.

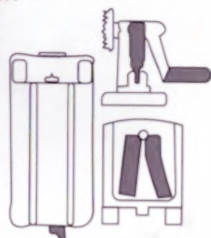


STORAGE

- 6** To remove the Blade Tower from the base of the machine, make sure that the base is suctioned to an even surface and hold the "Release" button in and pull up firmly on the Blade Tower.

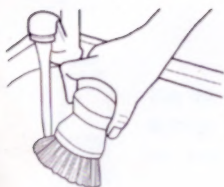


All the components can be laid flat for storage in a drawer.



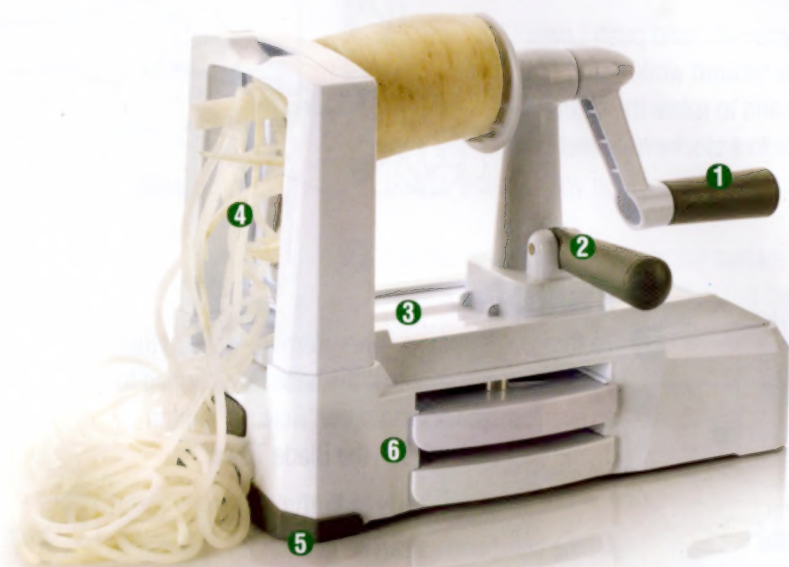
WASH

To wash the parts use warm, soapy water and a kitchen brush to clean the food residue from the parts. After drying store out of reach from children.



⚠ CAUTION:

The SPIRALIZER 7-Blade contains sharp blades. Handle with care when unpacking, assembling, using, cleaning, and storing. Do not leave within reach of children. The Spiralizer is designed to be used with fruit and vegetables, do not use meat or cheese on the Spiralizer.



PARTS

- ① Wheel and Turning Handle
- ② Pushing Handle
- ③ Sliding Part
- ④ Blades
- ⑤ Suction Cup
- ⑥ Blades

ANGEL HAIR



Use the 2mm blade to make angel hair size strands.

Hot-tip: Your Spiralizer will create long, continuous noodles. To make shorter strands, use a knife to make 3 to 5 short cuts along the length of the fruit or vegetable, stopping just at the core. After spiralizing you can also use kitchen shears or scissors to quickly cut strands to a more manageable size.

FINE SHREDDING



Use the 3mm blade to make spaghetti size strands.

Hot-tip: To avoid watery zucchini noodles, line a baking sheet with paper towels and spread strands over the towels. Sprinkle salt over the noodles and top with another layer of paper towels. Place another baking sheet or plates on top to add weight and let sit for 10 minutes. Transfer noodles to a colander and rinse salt away, then pat dry again with paper towels.

COARSE SHREDDING



Use the 5mm blade to make fettuccini size strands.

Hot-tip: To make shorter, elbow macaroni-style strands, use a knife to make short cuts along the length of the fruit or vegetable, stopping just at the core.

CURLY FRY



Use the 5.5 blade to make long curly-fries size strands.

Hot-tip: Use a fruit corer to remove cores and seeds from apples and pears before spiralizing.

FLAT



Use the flat blade to make wide ribbons.

Hot-tip: To make individual slices using the flat blade, use a knife to cut a slice along the length of the fruit or vegetable, stopping just at the core.

COARSE WAVY BLADE



Use the fine wavy blade to make unique fine ridged pasta.

Hot-tip: Pasta made with the wavy blades will have ridges and hold pasta sauce better than any other noodle.

FINE WAVY BLADE



Use the coarse wavy blade to make a hearty ridged pasta.

Hot-tip: This noodle is a crowd pleaser because of its uniqueness, beauty and unmatched sauce holding texture, which is the biggest challenge for veggie pastas.

If you are not sure which vegetable/fruit can or cannot be spiralized here are few guidelines:

- For best results, it must be at least 2" in diameter. If your vegetable is wider than 2.5-3 inches in diameter, it will yield longer and flatter noodles. On the other hand, spiralizing small vegetables will not only make skinnier noodles, it will create less of them. If a vegetable is too thin, it will result in many half-moon shapes.
- If the skin is inedible, remove it/peel it first.
- The inside of it must be solid (no hollow cores).
- Juicy fruits like pineapples and oranges cannot be spiralized.

Preparing your vegetable/fruit for spiralizing:

- Before spiralizing your veggies or fruit, cut them in half and then cut the ends off. Make sure your cuts are as straight and even as possible.
- If you notice when spiralizing vegetable/fruit that only half moon shapes are coming out on the other end, reposition the vegetable/fruit on your spiralizer. This happens mostly when the vegetable moves off center. Another tip to avoid half-moons is to make sure the ends of your vegetable are cut flat.

Cooking tips:

- To avoid runny sauce when cooking vegetable pasta, please use 70/30 "pasta" to sauce ratio, or cook sauce longer until becomes creamier. Also, to avoid excess moisture, pat down with paper towel vegetables like cucumbers or zucchini before cooking.
- Do not overcook zucchini! If they are cooked more than 2 minutes zucchini becomes mushy. To avoid this please cook them less than 2 minutes. Or simply pour hot sauce over raw, uncooked zucchini. The heat from the sauce will help zucchini loosen up and become softer to eat.

Please check the following link to see step by step instructions on how to operate your Spiralizer:

<https://www.youtube.com/watch?v=7gorWlpQVks>



Happy Spiralizing

NOTES:

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There is no handwriting or printed text on the paper.

Got Questions?



Visit our website at www.spiralizer.us



Call us at 888-739-4172



Email us at support@spiralizer.us

Join the Spiralizer movement!

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SPIRALIZER

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